

2016-09-17

School of Culinary Arts & Food Technology Autumn Newsletter 2016

James Peter Murphy

Technological University Dublin, james.p.murphy@tudublin.ie

Follow this and additional works at: <https://arrow.tudublin.ie/tfschcafoth>



Part of the [Business Administration, Management, and Operations Commons](#), [Education Commons](#), and the [Food and Beverage Management Commons](#)

Recommended Citation

Murphy, J. (ed). (2016). *School of Culinary Arts & Food Technology Autumn Newsletter* Dublin, Dublin Institute of Technology.

This Other is brought to you for free and open access by the School of Culinary Arts and Food Technology at ARROW@TU Dublin. It has been accepted for inclusion in Other resources by an authorized administrator of ARROW@TU Dublin. For more information, please contact arrow.admin@tudublin.ie, aisling.coyne@tudublin.ie, vera.kilshaw@tudublin.ie.

School of Culinary Arts and Food Technology, D.I.T

News and Events

[Autumn 2016]

The School of Culinary Arts and Food Technology in Conjunction with French Embassy, Campus France and HEA Host Irish/French Two day Forum



Professor Hervé This, physical chemist at INRA and professor at AgroParisTech, is the Director of the AgroParisTech-INRA International Centre for Molecular Gastronomy, in Paris gives PhD Culinary students and staff a presentation featuring: Culinary Science Note by Note cookery.

CONTENTS	PAGES
Irish/French Forum	P.1
Manor Farm (visit, challenge)	P.2
Potato Day, Tabasco Comp, Rio	P.3
Success @ IFEX, Book Launch	P.4
International demonstrations	P.5
Cocktail events	P.6
ABST Baking Success, Bloomsday	P. 7
Masters Showcase , Erasmus & Funding Success	P. 8
Dublin Gastronomic Symposium	P. 9
New Appointments, Canada Cultural Exchange, School Sponsors	P.10

The INSPIRED Friends of Culinary Arts

concept resulted in a dialogue between the French Embassy and the School resulted in 15 French Culinary Schools visiting Ireland for an Irish/French Forum. The event included the Tree of Knowledge: Growth Through Cooking Seminar, Round Table discussions, presentations. A special PhD presentation on note by note cookery was also held in St Laurence's Chapel Grangegorman. The round table discussion included: culinary, hospitality and tourism schools from across Ireland and France in discussion with industry representatives' from the Restaurant Association of Ireland, Panel of Chefs of Ireland, Euro-Toque Ireland, Bar Association of Ireland, Irish Guild of Sommeliers and the Irish Hotel Federation. The event was a culinary mega of engagement and the first of its kind to be held as part of the new Irish French agreement .

The American Embassy INSPIRED Friends of Culinary Arts

supported by the hosting of a Master Class in Restaurant and Hospitality Management by CEO of Union Square Hospitality Group Danny Meyer. The event took place to a packed house of students, staff and industry guests in November Danny Meyer is the CEO of Union Square Hospitality Group, which includes Union Square Cafe, Gramercy Tavern, Blue Smoke, Jazz Standard, The Modern, Maialino, Untitled, North End Grill, Marta, Union Square Events, and Hospitality Quotient.



The School was off to a flying start in 2015/16 with a staff educational trip to

INSPIRED Friend of Culinary Arts - Gold Plaque Sponsor Manor Farm

Manor Farm is the chicken brand of Carton Bros. The company is now in the 8th generation of the Carton family with Vincent Carton currently Managing Director. Proud of its Irishness the company employs 650 people directly, contracts a further 150 farmers and gives indirect employment to many more throughout the 26 counties. This trip was followed by 4th year students visiting Manor Farm. The visits provided a great educational and team build opportunity for all. Manor Farm are committed to the enhancement of Culinary education and are among the Schools strongest supporters.



Three young chefs won the top awards in a competition to create mouth-watering recipes for chicken dinners that can be ready in 21 minutes. The competition was sponsored by Manor Farm, Ireland's leading producer of chicken. Working with DIT's School of Culinary Arts & Food Technology as part of the INSPIRED (Innovative Supports of Professional Industry, Research, Education and Developments) Friends of Culinary Arts programme, Manor Farm challenged Ireland's next top chefs and gastronomists - students of the school - to see what quick, nutritious and tasty dinners they could come up with. The results were incredible. The competition saw the finalists cook up some amazing chicken dishes and chicken broths that they had themselves designed, prepared and cooked to feed Ireland's busy families. The winners were Medhbh McCarthy from Dunboyne, Co. Meath, Ryan Malone from Ballymun and Emma Cooray from Blanchardstown in Dublin each



National Potato Day

The National Potato Day Friday 2nd of October was supported by INSPIRED Friend of Culinary Arts **Country Crest**. The 4th year Culinary Entrepreneurship students under the supervision of lecturer Mr James Fox buddied up with Lusk National School children to celebrate all things potato related. Country Crest is Ireland's biggest supplier of potatoes to Irish retailers. The event was a great success and a valued experience for our visitors to the School. We look forward to the continued support of Country Crest.

The Tabasco 'Hottest Chef' competition was won by Student Roisin Gillen studying on the BA in Culinary Arts programme. The winning prize was an educational trip to visit the home of Tabasco. The trip took place from the 30th August and 4th of September. Both Roisin and lecturer Ms Norma Kelly flew to La Fayette and spent the first two days on Avery Island, the home of Tabasco. The Island is the property of the McIlhenny family, owners of Tabasco. The visit to Tabasco was followed by a trip to New Orleans for a tour of best local food and restaurants. Roisin and Norma dined in Restaurant August, hosted by the chef John Bech. According to Roisin it was like eating their way around Louisiana! The competition and trip was sponsored by Stafford Lynch INSPIRED Friend of Culinary Arts.



DIT student on her way to Rio!

Culinary Entrepreneurship student Ellen Keane will be competing in the Rio 2016 Paralympics soon, this will be her third Paralympics – she was the youngest Irish competitor in Beijing in 2008 and she also qualified for London 2012. Her leading events are the 100m breaststroke, the 100m butterfly and the 200m Individual Medley. Ellen has an excellent record to date, winning two bronze medals at the IPC World Championships in Montreal in 2013 and a bronze medal again at the IPC World Championships in Glasgow in 2015. Good luck in Rio Ellen - everyone in the School of Culinary Arts & Food



1941 Cathal Brugha St. 2016



Celebrating 75 Years



Student Success at IFEX Culinary Competitions

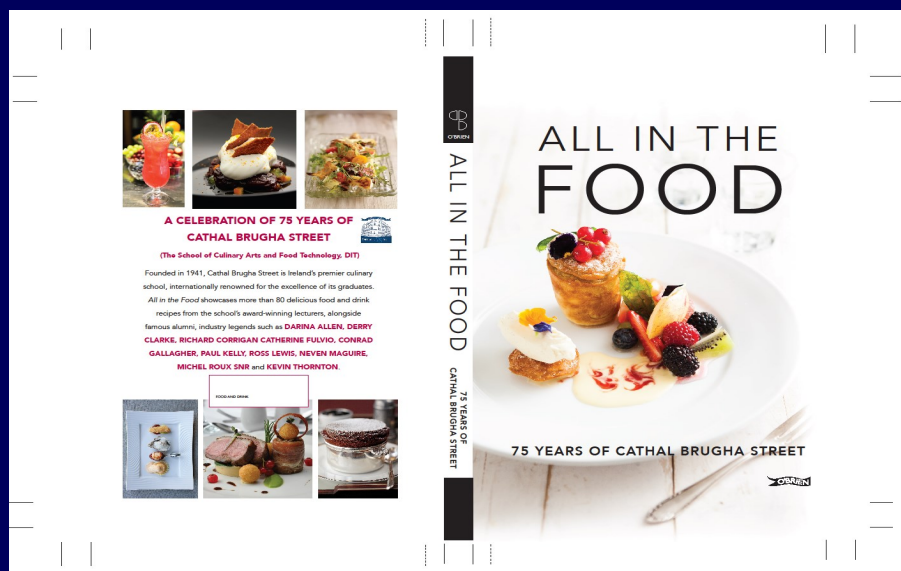
The team of students trained hard for a number of weeks prior to the competition under the structured guidance of their lecturers, George Smith, Tony Campbell, Pauline Danaher, James Sheridan and James Murphy. All their hard work paid off when the team came home with an array of awards and prizes including:

- Gold medal and class winner in Junior Irish Lamb - Sarah Mc Cabe
- Gold medal in Junior Lamb - Ciaran Hyland
- Gold medal and best in class in Cold Soufflé – Aidan Ryan
- Gold medal and best in class in Hot Dessert – Amanda Sharkey
- Gold medal and best in class in Irish Pork – Ciaran Hyland
- Gold medal in National Student Cocktail Competition – Oisín Kelly
- Bronze medal Irish Fish Competition – Lauren McNulty
- Bronze medal Petit Fours and Class winner – Sandra Keegan
- Bronze Medal Aramark Chef of the Year – Darragh Foran
- Bronze Medal National Student Cocktail Competition – Cian Wrynn

‘All in the Food—75 Years of Cathal Brugha Street’ written by the School of Culinary Arts & Food Technology and published by O’Brien Press Ltd, Dublin will be available in book stores from October 10th 2016. The book will be officially launched on Tuesday October 11th at a special ceremony in DIT Cathal Brugha Street.

A team of three from the School of Culinary Arts and Food Technology won a **Gold Medal and best in class** at the IFEX- Culinary Competition which was held in the Titanic Exhibition Centre in Belfast last month. Team members Sarah Mc Cabe, George Smith and Amanda Sharkey, with Dr Frank Cullen, James Sheridan, Mike O Connor, School of Culinary Arts and Food Technology.

This prestigious **All-Ireland Senior Cook-Serve Competition** included culinary teams from across the island of Ireland. Part-time student **Sarah Mc Cabe** and full-time student **Amanda Sharkey** represented the kitchen, with lecturer James Sheridan representing front of house. The team were required to prepare a four course menu, and was examined on aspects such as health & Safety, flam-bé, decanting and serving wine, and serving a cheese course from the Gueridon. In addition to the team honour, **Sarah Mc Cabe** also won a **Gold Medal for “The Young Calorie Chef of the Year 2016”** and a **“Silver Medal for The Young Chef of the Year 2016.”**



International Culinary Excellence Public Demonstrations

Taipei Representative Office Sponsors

An Expert Demonstration in Chinese Cookery & Fruit Carving
followed by a reception

Opening address by:
H.E. Representative Simon S.K.TU and
Dr Frank Cullen Head of School, School of Culinary Arts and Food Technology.

**31st of May 2016
3pm - 5pm**
School of Culinary Arts
& Food Technology,

**DIT,
Cathal Brugha Street,
Dublin 1.
Kathleen O'Sullivan
Theatre; K05**

Prof. Yi-Chun Lee
Mr. Kuo-Chih Wen

DIT
DUBLIN INSTITUTE OF TECHNOLOGY



Sponsored by the Mexican Embassy

Chef Helma Honda an expert in traditional Mexican cuisine and supported by Mr Patrick Zaidan, lecturer and culinary expert at the School of Culinary and Food Technology delivered a master class in Mexican cuisine. 'Traditional Mexican cuisine which is the result of many years of culture and traditions expressed in food. These traditions have passed down by generations and our gastronomy is the summary of our culture and identity. The roll of this gastronomy is still very important to integrate the community. This cuisine is the one recognized by UNESCO as Intangible Cultural Heritage of Humanity.' (Honda, H 2015). The event was opened to industry chefs and the general public and attracted over 100 visitors to the School. Well done Pat for the organization of this event.

Professor Yi-Chun Lee and Mr. Kuo-Chih Wen supported by Mr George Smith provide the public with a Master Class in Taiwanese Cuisine in May 2016. This event was part of the celebrations to mark the **School's 75th Anniversary in Cathal Brugha Street and developing links with Taiwan**. The opening address was delivered by H.E. Representative Ambassador Mr Simon S.K.TU and Dr Frank Cullen, Head of School. The event was promoted on Eventbrite and attended by over 100 visitors and VIP delegates from the Taipei office and was a major success and demonstration of Taiwanese culinary excellence. Well done to George for his support with this event. The School looks forward to developing strong culinary links with Taiwan.



3rd Monin Cocktail Challenge



The 3rd DIT Monin Cocktail Challenge attracted 60 mixologists. Prizes were awarded for the top *non-alcohol cocktails presented and best technical performance*. All cocktails were based on Monin premium syrups and purees, points were awarded for the appearance, aroma, taste and the commercial appeal of the cocktails. James Murphy (Competition Co-ordinator) and Mike O'Connor (Assistant Head of School Culinary Arts & Food Technology) offered sincere thanks to both Mr. Richard Iveson (Monin Ireland Brand Manager) and to expert judges Gintare Pertruaskaite (House, Leeson Street), Catherine Griffith (Irish Guild of Sommeliers) and Darragh Egan (General Manager, The Front Door, Dame St.) and James Sheridan (School of Culinary Arts & Food Technology), Tom O'Donoghue (Monin Brand Ambassador). School of Culinary Arts & Food Technology winners were as follows; 1st Daniel Tinsley (DT417P), 2nd Jack Connery (DT417/1), 3rd Glen Higgins (Dt417/1).

DIT Bar studies students contribute towards the 2015 National Hospitality Conference



Nespresso crowns it's first Coffee Cocktail Champion

'1st Nespresso OPEN Cocktail Competition' which took place recently at Café en Seine, Dawson Street, Dublin. This initiative developed by Nespresso and the School of Culinary Arts & Food Technology attracted a large entry. Nespresso coffee machines were awarded to the top three finalists with the overall winner receiving a special trip to the K Club, special certificates were also presented to all the entrants by Mr. Robert Boland (Account Manager, Nespresso Ireland). Mr. James Murphy (Competition Co-ordinator) congratulated the winners. The tasting panel of judges Ian Alvey (BodyTonic Pub Group Ltd), Daniel McCormack (General Manager, Merrion Inn), Gordon Thompson (Sales Manager Nespresso Ireland), Louise O'Brien (Marketing Executive Nespresso Ireland) and Robert Boland (Account Manager Nespresso Ireland) all expressed their delight at the huge interest, creative approaches and professional demonstrations of all the entrants of the 1st Nespresso OPEN Cocktail Competition. The winners were as follows; 1st Ciaran Murphy (No. 37 Dawson St), Tom O'Hora (Dt417/1), Dylan Slattery (Dt417/2).



DIT Student Bakers Success at UK ABST Awards

School of Culinary and Food Technology's Bakery and Pastry Arts students achieved great successes on the International stage at the UK's recent Annual Alliance for Bakery Students and Trainees (ABST) Weekend Conference in Alton Towers. At this exciting event DIT students were honoured with awards in a number of competitions, the bakery team took home a prestigious trophy, numerous medals, very highly commended acknowledgements and generous cash prizes. This event is the pinnacle of the bakery calendar for aspiring professionals and is strongly supported by both artisan bakers and major Industry manufacturers. DIT's students performed with distinction on the international stage and there was a fantastic team spirit amongst the DIT team which was noted by industry colleagues. DIT's winners were: *Sourdough Challenge Trophy 1st Place Winner* Mrs. Nara Park (3rd Year); closely followed in **3rd Place** by DIT colleague Ms. Sinead Sweetman (3rd Year). In addition Mrs. Ann Bollard (2nd Year) came third in *The Devon Rose Bowl* (Fruit cake category) with fellow class mate Ms. Fern McKenzie Burdess (2nd Year) winning best scones at the competition in conjunction with the *Founders Cup*. These were all wonderful achievements in very popular and fully represented categories. In addition Mrs. Nara Park received very highly commended in two very challenging categories; *Zealandia President's Cup* and the *British Baker's Innovation* competition. On behalf of the bakery team and all colleagues in Cathal Brugha Street well done to all participants who competed at this pinnacle of the bakery calendar for the UK and Ireland. In addition to all major academic institutions from the UK and Ireland, other official bodies who were in attendance included The Craft Bakers Association, British Society of Baking, The Federation of Bakers Scottish Bakers, The Association of Bakery Ingredient Manufacturers and The National Association of British & Irish Millers.

Worshipful Company of Bakers Research and Education Foundation 'Bursaries awarded': The following students have been awarded bursaries; For the **School of Artisan Food** courses: Sept 12-15th: *Nara Park and Allison Kane*, Sept 18 – 21st: *Ann Bollard and Kinga Peci*. For the **Lesaffre** course, October 18 – 20th *Christine Cooke, Deirdre Gaffney, Sinead Sweetman*.



Sara Autton (Fermex), Nara Park (1st Place), James Griffin (ABST Judge), Sinead Sweetman (3rd Place)



Ann Bollard (3rd Place)



Fern McKenzie Burdess (Winner), James

Bloomsday Celebrations at Cathal Brugha

Street. Minister for Education and Skills, Richard Bruton visited Cathal Brugha Street to mark the 75th anniversary. During his visit he met students from all over Ireland who were competing in the National Skills Cookery Competition as well as the diners who were there to enjoy a special Bloomsday breakfast, and members of staff from DIT. Unveiling a plaque in the main hall to mark the 75th anniversary, and the long history of excellence in education for which the building is so well known, Minister Bruton congratulated DIT on its contribution to education and said the Institute had an exciting future at its new campus in Grangegorman and on its journey towards Technological University designation.



Masters in Culinary Innovation and Food Product Development

The annual showcase has become a major event in the MSc calendar. Anna Cruickshank (Programme Co-ordinator) Therese Cadden and John Clancy showcased the work of their Master's students in Culinary Innovation and Food Product Development and Erasmus students in Food Innovation and Product Design. Students presented a wide range of products developed during the module Food Prototype Development & Evaluation to judges from the food industry including Ian Mannix(BIM), Anthony O'Toole (Food Blogger), Una Lynch (Stafford Lynch) and Jen Lynch (Donnybrook Fair). The variety of new products ranged from Willow craft beer, Go wild seaweed snacks, Bitter melon cookies, Irish sheep milk Ice cream, Beetroot endurance gel, Hazelnut Pasta Sauce, Gluten free vegetable & fruit cookies, Coconut flour which is high in fibre, protein and low in sodium, Wheatgrass snacks, Pro-biotic Kefir ice pops to 'Date-abberry a healthy fruit based confectionary.



Eramus and Funding Success

The international **M.Sc. in Food Innovation and Design (FIPDes)** has been running successfully for the last five years under the Erasmus Mundus programme. The consortium committee, includes partners from DIT (School of Culinary Arts and Food Technology), AgroParisTech/University Paris Saclay, University of Lund and University of Naples, has successfully secured a further three years of funding for the programme under the prestigious Erasmus+ programme. There was a high level of competition for the funding. Out of 89 eligible applications, 27 were funded.

Sophie Dalton (M.Sc. in Culinary Innovation and Food Product Development) was joint first in the student category at the International Note by Note competition held in Paris on June 10th 2016, (Photograph bottom left). **DIT lecturers (Pauline Danaher and Dr. Roisin Burke)** presenting at the IUFoST conference, RDS, Dublin, August 21-25th (Photograph bottom right).





DIT Cathal Brugha Street – 31 May/01 June



The third biennial Dublin Gastronomy Symposium (DGS) took place in DIT Cathal Brugha Street on the 31st May and 1st June 2016 around the theme of ‘Revolution’ under the direction of Dr. Máirtín Mac Con Iomaire (Chairman DGS, Lecturer School of Culinary Arts & Food Technology). Over sixty speakers from sixteen different countries discussed revolutionary aspects of food and gastronomy. Topics covered include Advertising, Africa, Agriculture, Art, Beverages, Cuisine, Diplomatic Dining, Education, the French Revolution, History, Politics, Publishing, Poitin, the Russian Revolution, Science, Tourism, World War, and, of course, the 1916 Commemoration. The Symposium welcomed anyone who was interested in food and who loves to hear from chefs, restaurateurs, bloggers, food historians, scientists, culinary students, and enthusiastic amateur cooks or gastronomes. The keynote address was given by Dr Rachel Laudan, award-winning author of *Cuisine and Empire* (pictured below). Some other noteworthy speakers included Lucy Long on Culinary Tourism; Peter Hertzmann on the Refrigerator Revolution; Aylin Öney Tan on food logistics in Gallipoli and Ursula Heinzelmann on Imaginary Feasts in Nazi Concentration Camps. The event has doubled in size from the initial 2012 symposium and sold out shortly after being advertised. The main sponsors were Manor Farm and Fáilte Ireland. In addition, Prof Louis Michael Cullen and Dr Joseph A Hegarty were awarded the inaugural honorary fellowships for their inestimable contribution to food history and the study of gastronomy in Ireland. A special debate took place featuring Rhona Richman Kenneally of Concordia University, Montreal, food scholar and editor of the Canadian Journal of Irish Studies; JP McMahon, Michelin starred chef and restaurateur (Eat Galway) and Irish Times columnist; Regina Sexton, food historian from University College Cork, and Mark Moriarty, winner of the San Pellegrino Young Chef award in 2015. To tie in with the 1916 centenary, Fionnán Ó Connor and the Irish Whiskey Society also hosted a special tasting of their 1916 Whiskey for participants.



School of Culinary Arts & Food Technology ‘News and Events’ Submissions (Next Issue):

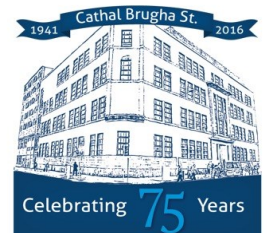
Please e-mail submissions for inclusion to: James.p.murphy@dit.ie

Thank you !!

School of Culinary & Food Technology

New Appointments

The school welcomes *Shannon Dickson, Diarmaid Murphy and Rossana Ryan* and to wish them well with their new appointments.



Canada Cultural Exchange

Co-ordinated by School of Culinary Arts Lecturers John Clancy, James Sheridan and Frank Jacoby a team of academic staff and students travelled to Canada as part of a reciprocal cultural exchange event between DIT and Georgian College Owen Sound, Ontario Canada. Georgian College hosted an Irish-Canadian evening at which academic staff and students from both Georgian College and the School of Culinary Arts and Food Technology prepared and presented a unique gala dinner showcasing ancient and contemporary expressions of the culinary arts from both Countries. Dr. Frank Cullen gave a key note speech on Creating Culinary Educational Cultures. The gala dinner was attended by academic, political and local business guests that were highly impressed by the cuisine and professionalism of the team. This inaugural visit to Georgian College was to develop and solidify relations between the School and Georgian College and was made all the more possible through the support of **Blenders INSPIRED Friend of Culinary Arts**



Thank You

On behalf of the School Management we thank the following companies and associations for the support provided to the School:

- Euro-Toques Ireland.
- Panel of Chefs.
- Restaurant Association of Ireland.
- Licensed Vintners Association .
- Bartenders Association of Ireland .
- Irish Guild of Sommeliers.
- Foodservices Ireland (Monin).

Finally the achievements are only possible through staff interactions with industry, students and associations: We thank the staff and our sponsors for this excellent year, well done, and we look forward to 2016/17 academic year together.

Our School Sponsors - 'Inspired' Friends of Culinary Arts.

Gold Plaque Sponsors



Silver Plaque Sponsors



Bronze Plaque Sponsors



Innovative Supporters of Professional Industry Research, Education and Development

INSPIRED

Friends of Culinary Arts had assisted the School to enhance our educational provision

The INSPIRED Friends of Culinary Arts concept is to develop a dialogue between the food and culinary Industry and the School to lead food innovation and the quality of the food offered in Ireland. The entity: Support and Assist the development of the school for a better student experience and learning outcomes through food industry stakeholders – food companies, Horeca operators, Food retail, Artisan producers, Culinary professionals and Bord Bia, etc. The purpose to generate funding for the School through the connectivity of the School with the food industry for the support of – Ingredients/Facilities/Bursaries/Professorship sponsorship, Internships for students, expansion of subjects (e.g. Food Photography, Psychology, Packaging, etc), Inspirational tours and attract international speakers, demonstrations, develop proto-type production areas, bespoke courses for company specific training, working with suppliers and growers. Organise recruitment fairs for students and food companies to meet, and to keep chefs that have been trained in the Irish food industry in Ireland. Our current INSPIRED Friends of Culinary Arts supporters are leading the way to a great future for our graduates.